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School of Culinary Arts & Food Technology, Technological University Dublin Newsletter: Spring, 2019 -Spring Newsletter 2019

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TU Dublin School of Culinary Arts and Food Technology

Newsletter Spring 2019



'Gold and Silver Medals at 5th World Young Chef Olympiad'

TU Dublin Culinary Arts student, **Ryan Malone** was awarded the Gold medal for *Young Chef Ambassador* and a Silver medal in the *Cook Off* category at the recent 5th World Young Chef Olympiad held in India. In total, student chefs from over 55 countries competed in this international prestigious competition which was run over a 5 day period taking place in four of India's major cities, including New Delhi, Bangalore, Pune and Kolkata. Ryan states that *'it's a great honour to be awarded these medals at this level, adding that culi-*

nary arts has already opened up a world of opportunities for him which he had never previously imagined'. Ryan's mentor **George Smith (Lecturer Culinary Arts, TU Dublin)** stated that *'this is a very exciting and rewarding time to be a young chef adding that the goal in TU Dublin is to raise the profile of the culinary arts, and to try to encourage more young people to consider it as a career option'* George finally added that *'an event like the World Young Chef Olympiad is a major opportunity to get recognition of your talent as a chef.*



Ryan Malone (Culinary Arts Student) 2019 YCO Winner .



L-R: James Murphy, George Smith & Mike O'Connor join Ryan to celebrate his World success at YCO 2019.

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School of Culinary Arts & Food Technology 'Newsletter'
Submissions (Next Issue) - Please e-mail submissions
for inclusion to: James.p.murphy@dit.ie Thank you !!

Colleagues, Friends and Supporters

The School of Culinary Arts and Food Technology is delighted to welcome newly appointed colleagues (**Christine Scanlon and Jason McDonnell to our school General Operative team**). The school would also like to congratulate **Dr Mark Farrell (Lecturer Culinary Arts)** on his progression to the Food Safety Professionals Association (FSPA) 'Board of Trainers Panel'. Good wishes also go to **Vincent Cronin and Alan Doyle** (General Operative team colleagues) who recently moved to other positions within the University, we wish them well. We congratulate our colleague **Dr Paul Maguire was also recently appointed Head of Innovation and Enterprise at TU Dublin - City Campus**. TU Dublin transformation projects were awarded €1.9 Million by HEA. The school would also like to extend our deepest sympathies to the **Lynam family on the death (5.11.18) of Alex (Professional Chef programme 2018)**. School staff and students of Alex's graduating class joined the Lynam family for the Funeral Mass to celebrate Alex's life which was held in the St Peter & Paul Church, Baldoyle and on to Dardistown Crematorium. 'May Alex Rest in Peace'.



Christine Scanlon.



Jason McDonnell.



Dr. Mark Farrell (Board of Trainers).



Alex Lynam (RIP) .

School welcomes New 'TU Dublin President'

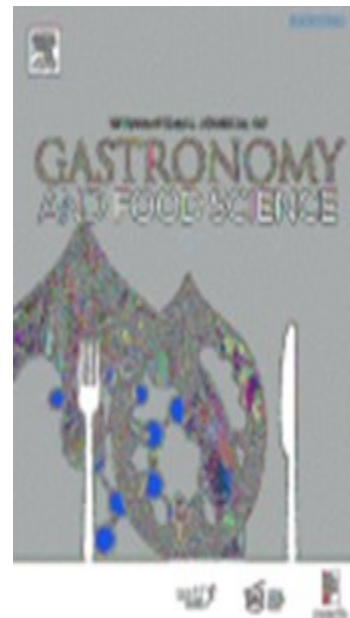
The **School of Culinary Arts and Food Technology** welcomes our new President **Professor David Fitzpatrick (photo right side)**, he was previously Principal of the College of Engineering & Architecture and Dean of Engineering at UCD, with responsibility for the strategic planning, personnel management and budgetary performance of the faculty. Since 2014 he had also served as a member of the University's Executive team. Professor Fitzpatrick stated *"The establishment of TU Dublin is a once in a generation change in the national Higher Education landscape and carries the opportunity to create a step-change in engagement, innovation and enterprise within the regional socio-economic environment. It is therefore a huge personal honour for me to be appointed as the inaugural President of TU Dublin and I am greatly looking forward to contributing his skills and experience to the new university."*



International Journal of Gastronomy and Food Science (Frank Jacoby, Lecturer Culinary Arts)

Colleagues please be aware that the International Journal of Gastronomy have published some really interesting food related articles recently for your consideration, listed below are a couple of these articles;

- World cuisine of seaweeds: Science meets gastronomy
- Squids of the North: Gastronomy and gastrophysics of Danish squid
- What is so unappealing about blue food and drink?
- A smooth wine? Haptic influences on wine evaluation
- Food in journalistic narratives: A methodological design for the study of food-based contents in daily newspapers
- Food and beverage dinner combinations, patterns among Swedish adults
- Protection of culinary knowledge generation in Michelin-Starred Restaurants. The Spanish case
- Assessing the long-term impact of the molecular gastronomy movement on haute cuisine
- What does the term 'complexity' mean in the world of wine?



'Musgrave MarketPlace' Doctorate Research Scholarships

The School of Culinary Arts and Food Technology is proud to announce that it's **INSPIRED Friends of Culinary Arts** sponsor 'Musgraves Marketplace' is currently supporting four of our PhD research students (research study details highlighted below).

Sophie Dalton : *'From Vocation to Academic Discipline'* . This research focuses on the evolution of culinary arts from a vocation to a recognised academic discipline in Europe.

Margaret Corcoran: *To explore the knowledge-base of the impact of food and cooking on the well-being of families and communities, and its contribution to self, family and community identity.*

Carina Fagan: *An investigation into policy and qualifications recognition in culinary arts education in Europe.* The main aim of the research is to develop an in-depth understanding of the dynamics involved in culinary education policy and the socio-political context surrounding culinary arts education.

Caroline McGowan: *Food Literacy: An Investigation into Childhood Agency to Counteract Inequality and Disadvantage using an Enhanced Food Literacy Programme.* The research will focus on obtaining and mobilising knowledge about nutrition, food and health gained at school.



CBS Library - New Food & Beverage Books

Colleagues of the library services based at TU Dublin, City Campus, Cathal Brugha Street inform our school that they have received **59 (new) books** which are now available for loan to students and staff members, book titles and details are listed on **Students Scratch Drive (R) plus Staff Scratch Drive (H)** , under folder '**CBS Library - NEW Food & Beverage Books**'. Our school wishes to thank all colleagues in the library services for this on-going work towards increasing access to publications in the broader food and beverage studies fields. **Please feel free to recommend or donate publications to our school library at your leisure.**



Cathal Brugha Street

School Researcher is Finalist at [HEAs] Making an Impact Event

Making an Impact is a communications competition for PhD researchers in which they are encouraged to demonstrate how they can explain their research to a lay audience. The **HEA received over 200 entries in 2018**, and Dietmar Weiss is one of the five finalists who will present their research to a live audience explaining how it is making an impact in the world. **Dietmar is a researcher in the School of Culinary Arts and Food Technology** and his work focuses on the sensory science of food. The event will take place. More information is available from the HEA website.



Dietmar Weiss, PhD Research at the TU Dublin, School of Culinary Arts and Food Technology.

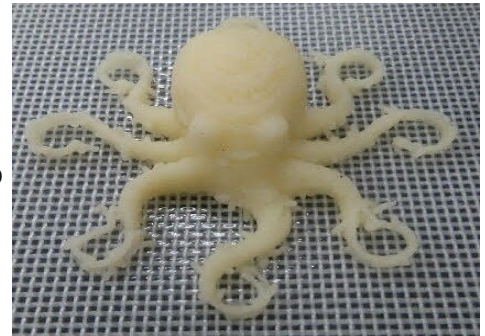
Creative Pastries

First Year Culinary Arts Students produced some excellent pastries within their recent Pastry 1 classes which included (Fresh Cream filled Buns, Doughnuts and Frosted Lemon Madeira Cakes) which would grace any table, photos left and right (**Roseanna Ryan, Lecturer , Pastry Arts, TU Dublin**).



3D Food Printing coming to your plate soon

The appliance of science and innovation, the photograph (right side) demonstrates a **3D printed Octopus** made recently in School of Culinary Arts and Food Technology (Kitchen 21) only from **potato purée** by lecturers **Dr. Róisín Burke and Pauline Danaher**. Is this a sign of the creative things to come on your dining plate soon.



Institutional affiliation - Technological University Dublin (Prof. Brian O'Neill)

School colleagues and students who author or co-author a publication should now use “Technological University Dublin” as their author affiliation. Where articles have already been submitted and are currently in review, authors are encouraged to ensure that the institutional affiliation is given as “**Technological University Dublin**” prior to publication.

The author’s affiliation in a journal article is particularly important as it affects the numbers of publications counted by the institution for metrics purposes. Consistency in how this affiliation is given is also very important. Hence, only “**Technological University Dublin**” will count towards the university’s publication output. TU Dublin have agreed with the leading citation databases - **Elsevier (Scopus)** and **Thomson Reuters (Web of Science)** - that all **previous DIT, ITT, and ITB publications** will be recognised and counted as Technological University Dublin outputs. This policy applies to also all **employees, research fellows, students, or similar, either at the time of reporting or during the period in which the publication was formulated**. For further information about academic publishing, please see the publishing guides in our Digital Skills and Research Hub: <http://www.dit.ie/dsrh/>



School of Culinary Arts and Food Technology, DIT [School Team]



'From Champagne with love' - Irish Times (Diarmuid Cawley)

Diarmuid Cawley (Lecturer, School of Culinary Arts & Food Technology, TU Dublin) writing in the Irish Times Newspaper recently spoke about Champagne and its romantic symbolism which has helped to secure its status as the ultimate symbol of ardour and distinction but with the vast selection available today, some of the romanticism of popping a cork has fizzled. Diarmuid maintains that we drink wine in all sorts of places, which has removed the ceremony once afforded it (some would say this is a good thing). Champagne very rarely disappoints! Notions of romance may be predicated on historical marketing, but Champagne reminds us what it is that we really love about wine. And who doesn't feel special when a glass is being poured for them? Champagne is certainly misunderstood and deserves our attention more regularly. A bottle at the end of the night refreshes even the weariest soul, lifts the heart and cleanses the senses. *Porta patet, cor magis.*

Diarmuid full article is available at <https://www.irishtimes.com/life-and-style/food-and-drink/drink/from-champagne-with-love-1.3790024>



'Foods as aphrodisiac' - Irish Times (Anke Klitzing)

Anke Klitzing (Lecturer, School of Culinary & Food Technology, TU Dublin) writing in the Irish Times recently spoke about foods as aphrodisiac, she maintains that the intimate table settings of a restaurant, aphrodisiac food, the dishes that invite to share and even feed each other, speak to another facet of human attraction: sensuality and – dare we say it at the dinner table – seduction. There is a certain affinity between food and eroticism. Our senses may be piqued by a luscious texture, savoury smell or the sexy crackle of a shattering pastry shell, if not by attractive presentation or rich taste. Some foods are considered aphrodisiac because they resemble sexual organs, like oysters, figs, asparagus or bananas. Some are thought to almost magically fan the flames of desire when eaten; others may be used in erotic games, if one is willing to ignore the sticky mess on the sheets.

Anke's full article is available at <https://www.irishtimes.com/culture/books/some-foods-are-considered-aphrodisiac-because-they-resemble-sexual-organs-1.3791478>

School Wins Food Safety Award

School of Culinary Arts & Food Technology, City Campus, TU Dublin received the prestigious '**Food Safety Assurance Award**' at a special prize giving ceremony organised by the Food Safety Professionals Association (**FSPA**). The Food Safety Professionals Association (FSPA) was established at the behest of the Food Safety Authority of Ireland (FSAI) in 2007 to raise food safety standards, compliance and HACCP training. Accepting the award on behalf of all the school **James Murphy (Assistant Head Culinary Arts & Food Technology)** thanked the FSPA for recognising the fine work of the school in relation to Food Safety. The FSPA Food Safety Assurance Award demonstrates to the public that the highest standards are in place giving rise to confidence in safeguarding public health. All premises including the school are audited regularly for food safety and hygiene compliance against the Irish Standard. **Mary Daly, Chairperson FSPA** congratulated the school and stated that this award is the culmination of hard work and adherence to stringent entry criteria which is a pre-requisite to receiving an FSPA award and receiving certification from the Food Safety Professionals Association.



(L-R): **Eiblin O'Leary** (Training & Compliance Manager, Food Safety Authority of Ireland), **James Murphy** (Assistant Head, Culinary Arts & Food Technology, TU Dublin), **Mary Daly** (Chairperson, FSPA) .

School Organises 'Transition Year Students' Programme Under the direction of **Mike O'Connor** (Assistant Head, School of Culinary Arts & Food Technology) and supported by school colleagues, students from **Dublin schools; St. Michael's College (Blackrock), Blackrock College (Blackrock) , Muckross Park College (Donnybrook) and Loreto College (Foxrock)** were treated to a full week of pre-planned sample classes and practical skills building.



(Left Photo: **Mark Atkinson**, (St. Michael's College), **Ben Hardiman** (Blackrock College) join **Pat Zaidan & DT432B/1 students**—Kitchen & Larder 2 Class). Right Photo: **Anna McHugh** (Muckross Park College) **Emma Quinless** (Loreto College) join **Paul Kelly & DT416/2 students** - Artisan Foods Class)

School Collaborates with French Embassy

The School of Culinary Arts and Food Technology, TU Dublin recently collaborated with the **Embassy of France in Ireland** to launch the Good France 2019 at a special event organised in the Kathleen O'Sullivan, City Campus, Cathal Brugha St (full programme below). During the launch specially invited guests from the culinary world including top restaurant owners were treated to some round-table discussions focusing on terroir, sustainable practices and geographical indication with Chefs and food journalists. **His Excellency (H.E) Stéphane Crouzat, Ambassador of France to Ireland** was also joined by **Roseanna Ryan (Lecturer Culinary & Pastry Arts)** and **Grainne O'Keefe (Head Chef Clanbrassil House)** for a masterclass of Irish and French dishes. A big word of thanks was offered to **Diarmuid Murphy (Lecturer Culinary Arts, TU Dublin)**, **Philippine Henry (Academic Project Manager, French Embassy in Ireland)** and Panelists (photo below, L-R): **Tomas Clancy (Sunday Business Post)**, **Catherine Cleary (Irish Times)**, **Sheona Foley (Lecturer Baking & Pastry Arts, TU Dublin)** and **Micheal Sheary (Co-founder Bujo)**. Check out YOUTUBE presentations of the event at: <https://www.youtube.com/watch?v=V0nlyGZfwuA> <https://www.youtube.com/watch?v=mO2skLa9sRg>



Event Announcement Good France 2019

15/01/2019
DIT Cathal Brugha St
10:30 - 13:00

10.30 am - 11.00 am REGISTRATION

Coffee & Tea at the Cafeteria

11.00 am - 11.20 am WELCOME ADDRESSES

Dr Frank Cullen, Head of School of Culinary Arts and Food Technology, TU Dublin
H.E. Mr Stéphane Crouzat, Ambassador of France to Ireland
Presentation of Good France

11.20 am - 12.00 pm MASTERCLASS – French cuisine from locally sourced ingredients

Grainne O'Keefe, Head Chef at Clanbrassil House and Bujo burger joint
Roseanna Ryan, culinary arts lecturer at the School of Culinary Arts and Food Technology, TU Dublin

Featured guest: H.E. Mr Stéphane Crouzat, Ambassador of France to Ireland

12.00 pm - 12.15 pm FROM FIELD TO FORK: SUSTAINABILITY IN COOKING

1 – Making TU Dublin sustainable: Andy Maguire, Director and Coordinator of Sustainability TU Dublin
2- Sharing sustainable living practices: Clara Power, Founder of the EachtBia platform

12.15 pm - 12.50 pm ROUNDTABLE TALK: PROTECTING TERROIRS & PROMOTING SUSTAINABILITY

Panel discussion:

1 - Tomas Clancy, Journalist and wine correspondent at the Sunday Business Post
2 - Catherine Cleary, Journalist, author and broadcaster, restaurant reviews at the Irish Times
3 - Michael Sheary, co-founder of Bujo, the sustainable burger joint
4 - Sheona Foley, Assistant Lecturer in Culinary Arts and PhD student on food sustainability at TU Dublin

12.50 pm - 1.00 pm CLOSING ADDRESSES

Dr Frank Cullen, Head of School of Culinary Arts and Food Technology, TU Dublin
Provence wine tasting

Country Crest and Ballymaguire Foods Announce Innovative Partnership with School of Culinary Arts and Food Technology, TU Dublin

As TU Dublin - City Campus prepares for an exciting future on the **new Grangegorman campus**, two of Ireland's leading food businesses, Country Crest and Ballymaguire Foods, have announced a new partnership with our school towards Grangegorman. **Building on the legacy of Cathal Brugha Street, a range of culinary programmes at TU Dublin - City Campus will have a new home in the Central Quad** at the very heart of the Grangegorman campus from September 2020. Commenting on the announcement, **Michael Hoey, Managing Director of Country Crest** said, "Country Crest is exceptionally proud of its close relationship with the school adding that we need more graduates equipped with the knowledge and business acumen required to develop innovative food products that the global consumer demands. The new TU Dublin development at Grangegorman will deliver a world centre of excellence for Food and Drink capable of producing generations of culinary pioneers to come." **Ed Spelman, Managing Director at Ballymaguire Foods**, expressed his delight at his firm's partnership with TU Dublin. "Ireland is famous across the globe for its high-quality food products, a reputation that is underpinned by the high calibre of TU Dublin culinary graduates. Welcoming the announcement, **TU Dublin President, Professor David FitzPatrick** said, "This is great news for our current and future students in the area of Food and Drinks. The partnership announced today with Country Crest and Ballymaguire Foods will provide those students with access to world-class facilities on our new campus when the Central Quad opens in September 2020.

**Ballymaguire
Foods**
Our expertise. Your brand.



Pictured L-R: Ed Spelman, Managing Director at Ballymaguire Foods, **Michael Hoey**, Managing Director of Country Crest, TU Dublin students, Erin McElwee and Isobel Maher, TU Dublin President, **Professor David Fitzpatrick** and **Dr Frank Cullen**, Head, School of Culinary Arts and Food Technology at TU Dublin - City Campus. Photo by Mark Maxwell Photography.

Senior Citizens Christmas Party

The Senior Citizen's party dinner was recently held **115 citizens from the local community were invited to DIT, Cathal Brugha Street** to enjoy a sumptuous three course dinner prepared and served by the staff and students of the School of Culinary Arts and Food Technology (SCAFT). Aramark Ltd kindly offered the use of the canteen to host this special dinner. Students and staff of the school assisted with some of the Administration and academic staff members plus students administrative tasks and decor associated with the event and joined. The School of Culinary Arts & Food Technology were joined by some colleagues from the School of Hospitality Management & Tourism towards assisting our school overall team in welcoming our senior citizens, decorating the room and providing service and support during service. **A big word of thanks is offered to all the volunteers, Chaplaincy, Aramark Ltd, Pat Healy -Estates Manager, SCAFT staff and students (especially school lecturing colleagues Frank Jacoby, Dr Mark Farrell, James Sheridan, Lynsey White, Paul Neary for co-ordinating the event) and our Cathal Brugha Street 'Porters on duty' (picture below) who worked tirelessly to ensure that our special guests experienced a memorable evening.** (James Murphy, City Campus, TU Dublin).



4th Years Develop New Products for 'Shakeltons Milling'

4th year Baking and Pastry Arts students studying 'Bakery Product Development' were given the opportunity recently to develop new products for Shakeltons Milling, Ashbourne Co. Meath under the supervision of their Lecturer Jimmy Griffin (see photos below). Students were given specific product specification briefs to assist them in their research and development of new products which were displayed for assessment at a special event held in the school. **Mr. Jim Cusack and Jonathan Durnell (Shakeltons Milling)** stated that they were both 'totally impressed with the quality, enthusiasm, and innovation of the students products, adding that these students have a bright future in the food industry ahead of them all. **Jimmy Griffin (Lecturer Baking Studies)** thanked Shakeltons for their support and kind sponsorship of prizes for the final event day.



Already one of my meals of the year (Catherine Cleary, Irish Times 19.1.2019)

The homely smell of wood smoke is the first thing we get walking in the simple glass door on a stretch of street where everywhere else is dark. **Chef Keelan Higgs (Graduate BA Culinary Arts, School of Culinary Arts & Food Technology)** has the hearth blazing down the back of the long narrow room. We're in **Variety Jones on Dublin's Thomas Street**. It's a small restaurant with big ambition. Higgs cut his teeth in **Locks**, worked as a sous chef in the **Greenhouse** and has been saving for years to open his own place. His brother Aaron is front of house and his cheery Hawaiian shirt seems part mood board for the frondy plants placed around the walls of this simple room. There is no concept here other than fire and flavour. Dishes come from a scattergun of cultures. The craftsmanship is in the food, it's been a heartening start to the year to find one of my meals of the year in an unloved stretch of Dublin street.



School contributes towards Celebrating Creativity, Technology & Talent at TU Dublin

To celebrate and mark **TU Dublin's exciting new strategic partnership with Intel Ireland** a special event entitled '*A Celebration of Creativity, Technology and Talent*' was held in the City Campus, Grangegorman recently. School colleagues **Dr Roisin Burke, Pauline Danaher, George Smith** demonstrated molecular gastronomic techniques and highlighted the excellent work and research which is helping to transform the future conducted currently in the School of Culinary Arts and Food Technology for invitees (**photos below**). Thanks are also offered to **Paul & Norma Kelly (Lecturers Culinary & Pastry Arts)** for preparing Intel customised tasty treats for the guests at the event and to **Paul Neary (Culinary Supervisor)** for co-ordinating our schools equipment provision throughout the event and **Ryan Malone (DT407.4)** for his work throughout the event.



L-R: Dr Frank Cullen, Mary Mitchell O'Connor TD (Minister Education & Skills). Photo right side: R-L James Murphy & Eamon Sinnott (GM - INTEL Ireland).



New 'Gastronorms' donation for School Meals on Wheels Initiative

The school would like to thank **Mr. Shane O'Rourke from Sweeney O'Rourke Ltd** for the generous donation of twelve gastronorm pans and lids towards our new initiative with *Meals on Wheels*. **Sweeney O'Rourke Ltd. have been supplying the catering trade for over 30 years** from their Dublin city centre location in Pearse St. This donation will enable all foods used in our teaching kitchens to be delivered to the needy in our society and would not be possible without the support of Sweeney O'Rourke Ltd. **We would also like to acknowledge and thank our *Inspired Friends of Culinary Arts* for their kind support for this Food Donation Programme** (Jackie Rigney, Business Development Manager, School Culinary Arts & Food Technology, TU Dublin. .



SWEENEY O'ROURKE
Catering Equipment

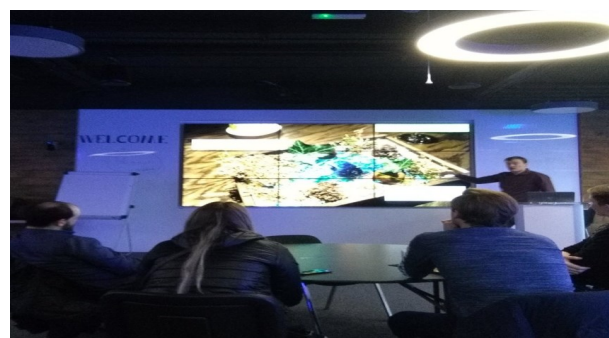
School Supports Ireland Skills Live 2019

Joe McHugh TD, Minister for Education and Skills joined by colleagues and students from the School of Culinary Arts and Food Technology and TU Dublin helped to launch Ireland skills Live 2019. TU Dublin students across multiple disciplines also showcased their talent and skills at a recent at this promotional event which was held Technological University Dublin, Grangegorman Campus recently. **Diarmaid Murphy (Lecturer Culinary Arts)** thanked culinary arts students Chris Leech, Jake Kennedy, Criona Durkan, Sean Allen and David O'Neil for their input and support during the event. Professional boxer Gary 'Spike' Sullivan was also in attendance to support the students.



Thinking House 'Bord Bia' [Culinary Science]

Culinary Science students were invited to an excellent event recently at **The Thinking House, Bord Bia**. Students were treated to a series of special presentations and seminars which addressed the impact of culinary innovation on new food product development. Thanks were offered to **Mr. Alan Walsh from Bord Bia** for this kind invitation. (Dr. Roisin Burke)



IREKS - Workshop and Training Event (Baking & Pastry Arts)

IREKS known worldwide for its high quality baking ingredients which are used in the baking industry plus brewing malts for numerous breweries facilitated a special workshop for students recently. The school wishes to thank **Ger Cunningham (IREKS & President FCBA & IAMB)** photo top left side and to **Graham Tighe (Demonstrator)**, also Baking and Pastry Lecturers (**Robert Humphries**—photo top right side) and **Shannon Dickson, Ann-Marie Dunne, Sheona Foley and Denise Connaughton plus Gary Poynton (School Technical Team)** for co-ordinating this special training session for our school.



Andrew Ingredients—Training and Innovation Event (Baking & Pastry Arts)



Andrew Ingredients suppliers of bakery ingredient to many sections of Ireland's food industry kindly organised a special training and innovation day with our school. Students were given the opportunity to work with Andrew Ingredients many premium products to create a selection of innovative cakes. Thanks are offered to the Andrew Ingredients team [**Leah Gregg**, Marketing Co-ordinator ; **Claire Andrew**, Events & Marketing; and **Finbar Haughey** (Technical Sales Manager), plus **Ann-Marie Dunne, Denise Connaughton, Sheona Foley** (Lecturers, SCAFT)



Special Presentations, Guest Speakers—Advance Cocktail Making Studies

This semester has seen very interesting guest speakers come to our school to demonstrate and speak about their expertise and industry experience to the DT471.2 2nd year Bar and Beverage Management students. First up was **Mr. Jarrod Cuffe, Owner, Off the Cuff Bitters, Irish Bitter Company (photo below left side)**. Jarrod is based in the chocolate factory only ten minutes' walk from Cathal Brugha street. He taught the students about the different flavour profiles in bitters and demonstrated how versatile the bitters he makes are.

Ahead of the CATEX National Hospitality Student Cocktail Challenge **Ariel Sanecki (World Cocktail Champion) and Skirmantas Lelys both bartenders in Adare Manor Hotel** demonstrated how to make your cocktails look as good as they taste (photo right side). They both showed the students simple techniques that can bring their garnishes and cocktails to the next level and give them an edge at competitions or increasing the profit in your bar.

Will Lynch, Slane Whiskey Brand Ambassador (photo below right side) demonstrated the brand's signature serves and shared with students his experience of cocktail competitions and the role a brand ambassador in the drinks industry.

The students learned and gained a lot from these guest speakers and TU Dublin is grateful to them all for giving supporting our school, its students and its on-going developments (**Judith Boyle, Assistant Lecturer, Beverages, City Campus, TU Dublin**).



School Presentation to St Conleth's College

As an integral component of our school's on-going marketing initiatives to drive student numbers and towards raising the profile of our school nationally, **Mike O'Connor (Assistant Head, School of Culinary Arts and Food Technology, TU Dublin)** delivered a special presentation to students of St Conleth's College, Clyde Road, Dublin at the request of Ms. Anne Ryan. Students expressed their interest towards school programmes, the groups were also invited into our **School Open Day which will take place on Wednesday 10th April 2-5pm**. **Photo right: (R-L) Ms. Anne Ryan, Jimmy Crowe & Mike O'Connor.**



2019 CATEX (National Catering Exhibition) - School Winners

Students and staff of the School of Culinary Arts and Food Technology, TU Dublin took part in this years CATEX (National Catering Exhibition) , this exhibition which runs over 3 days and incorporates the following National Competitions **Chef Ireland National Competition, National Barista Competition and the All Ireland Cocktail Competition.** The following school students won awards (see also school group winners photo right side);

Culinary Arts

Chef of Year: Damien Crosby (DT6433) , photo below left side, Damien also won numerous medals including duck silver and gold mystery basket,

Silver Medal: Luke Robinson (DT407/3) Classical Fish

Bronze medal: Conor Maguire Mystery Basket

Silver Medal- Cook Serve (Ciara Brown, Honey Gamil, Eniola Salami, Audrel Cathal) ---

Best Hygiene & Food Safety Award FSPA (Honey Gamil, Eniola Salami, Audrel Cathal)

Gold Medal (Nadine Blount, DT4-0.1) Pork Dish

Bronze Medal: (Cathy Crooke 407/1) Duck Dish.

Certificate: (Nathan Dwyer, DT407/1) Duck Comp.

Cocktail Making

1st Place (Thomas Fay DT417/2)

3rd Place (Jadvyga Gruzinskaite DT416/3)

Certificates (Alexander Flynn DT416/1, Micheal Halpin DT417/2, Alan Cavanagh DT416/4, Charlotte O Donnell DT401/1, Michelle Ryan DT401/1, Laura Supple DT401/1, Ciara Watters DT401/1.



Winners at CATEX from the School of Culinary Arts and Food Technology (SCAFT) and their awards are joined by school mentors Lynsey White, Dr Mark Farrell and Mike O'Connor (Assistant Head, SCAFT).

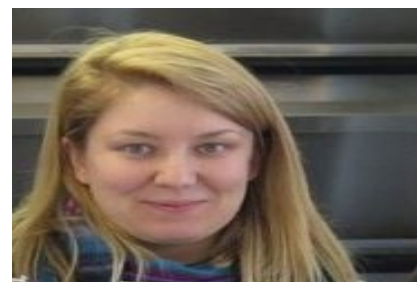


Student wins UK Bakery Innovation Award

(2019 Senior Chef of Year)

(2019 Junior Chef of The Year)

4th Year Baking and Pastry Arts student **Christine Cooke** (photo right) was awarded **2nd place overall at the recent ABST Burger Bun Competition sponsored by Guenther Bakeries, UK** held in Birmingham, England. This award comes off the back of other notable successes achieved by Christine during her studies here at the School of Culinary Arts & Food Technology, TU Dublin. A special word of thanks was also offered to School colleagues **Ann Marie Dune, Robert Humphries and Gary Poynton** for assisting Christine during her preparations for the ABST competition, Christine states that she hopes her success will continue to inspire other upcoming students in the school.



Tasty Artisan Breads and Market Cakes for your Valentines

Second Year Culinary Entrepreneurship students (photos below) produced an excellent display of their breads and market cakes during their recent classes to mark **Valentines Day** under the direction of their lecturer **Roseanna Ryan, City Campus, TU Dublin**.



School Annual Internship Induction Event

Third year students of the school undertook a comprehensive induction process recently in advance of their internships. This process included a special event hosted in the Kathleen O'Sullivan (KOS) theatre, City Campus, Cathal Brugha Street (see photos right) for students which included key industry and academic speakers including (**Ivan King, General Manager ,Luttrelstown Castle & Golf Club; Philly Roe, Head Chef Glovers Alley ; Brother Hubbard's Garrett Fitzgerald , Catherine McKeon a Team Leader in the Kitchen (heading up bakery/production sections) and past student of TU Dublin**). School staff included **Anan Jelacic - Placement officer; James Murphy -Assistant Head of School, Darren Harris, Roseanna Ryan and Shannon Dickson – School Lecturers**) who offered presentations on internship, health & safety, web courses & blog entries. **James Sheridan (Internship Chairperson)** thanked all concerns and wished the students a most enjoyable internship .



School Graduate appointed as 'New Global Food Authority; by Diageo Reserve

Diageo Reserve, the luxury portfolio of Diageo, has announced the creation of a new food advocacy role within the business – **the Global Gastronomer**. The person holding the role will be tasked with forging a more meaningful connection between the wider food occasion and the Reserve spirits portfolio, which includes brands like **Johnnie Walker Scotch Whisky, Zacapa rum and Malts such as The Singleton, Cardhu and Talisker**. The first of its kind in the industry, the inaugural Global Gastronomer is award-winning Irish chef and graduate of the School of Culinary Arts & Food Technology, TU Dublin, **Mark Moriarty**. Mark shot to prominence in 2015 when he was crowned the **San Pellegrino World Young Chef of the Year** after impressing judges with his classically-based, simple, yet confident, cooking style. Since then, he has earned an international reputation as a specialist in food storytelling and an expert flavourist through his innovative pop-up cookery concept, which combines the art of fine dining with theatrical entertainment. (source: **Licensing World**)



DIAGEO RESERVE
THE LUXURY PORTFOLIO OF DIAGEO

‘Food Innovation & Product Design Students’ Cohort 8 arrive / Irish Dancing Event

The **School of Culinary Arts and Food Technology** were delighted to welcome **Erasmus FIPDes and MSc students** recently to our school, this group are the 8th cohort received by the school in this very successful collaboration with our European academic partners. Students in the group represent many countries from around the world and for some it is their first time to visit Ireland, this group will study at our school until May. As a component of their induction activities Dr Roisin Burke took the new group to see the new **City Campus, Grangegorman (photo below)**. Students also received additional welcome activities (via the TU Dublin International Office and the Chaplaincy who organised an **Irish dancing event** at Gleeson Hall, Kevin Street, to welcome the students. Medals were awarded for best Irish dancers among the students (**Andres Moreno and Eugenia Ayebea Asamoah—FIPDes students, photos below**), thanks Please don't hesitate if you need any further information. Thanks were offered event organizers Suzanne Green and Alicia Hughes for an excellent job. (**Dr. Roisin Burke, Senior Lecturer Culinary Science & Food Product Development, TU Dublin**)



Gastronomy & Food Studies (Masters Students) visit Dawn Farms

Gastronomy and Food Studies Masters students visited the School of Culinary Arts & Food Technology INSPIRED sponsor **‘Dawn Farms’** recently. During their visit they explored Plant 1 which produces the multi-species cooked meat Ingredients (including Tour sous-vide/continuous cook/batch cook & smoke/ grilling & searing platforms). Later on they also visited Plant 2 which produces all the multi-spices cooked meats, fermented and dried pepperoni/salami/chorizo (including fermentation & drying/par-fry/continuous cook platforms). This visitation is an integral component of their module studies **‘TFCA 9004 - Politics of the Global food system’** (**Diarmuid Murphy, Dr Mairtin Mac Con Iomhaire, TU Dublin City Campus**).



School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled **2018-2019 SCAFT FOLDER**, this area contains the following resources for staff;

- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use facilities, risk assessment for etc.
- **Exams:** exam paper templates, external examiners etc.
- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications,.
- **Allergens:** class sheets, training materials, students, culinary shop, DIT Docs., new Institute Allergen Policy
- **School events, photos, videos & development:** all activities held via the school.
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HAS reports, SCAFT Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Grangegorman on-going developments / School Newsletters. / Staff training and resources. / Class lists: all programmes. / GDPR resources.**

Thank You

On behalf of the School Management team we thank the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association. Vintners Federation of Ireland. Flour Confectioners and Bakers Association. Irish Guild of Sommeliers. Bartenders Association of Ireland. Finally the *School of Culinary Arts & Food Technology achievements and on-going developments* are only possible through staff interactions with industry, students and trade associations: **We thank the staff and our sponsors for this excellent work, well done.**



School Restaurants and Bakery Shop

The school have **two training restaurants** based in DIT Cathal Brugha Street, **The Blue Room** and **The Green Room** (see photos below), both are working classrooms designed in a restaurant setting. The School of Culinary Arts and Food Technology would like to thank you for your support of our training restaurants and culinary shop we look forward to receiving your bookings and custom in 2019. **Our school lecturers welcome your enquiries and of course your booking.** We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. **Listed below are contact details you will require for bookings and orders in 2019.**

Restaurants: Warren McElhone warren.mcelhone@dit.ie Lynsey White Lynsey.white@dit.ie

James Sheridan james.sheridan@dit.ie Gary Poynton (Culinary **Bakery Shop**) 01-4024532

Restaurant social media handles: @tudublin_dining #TUDublinfood



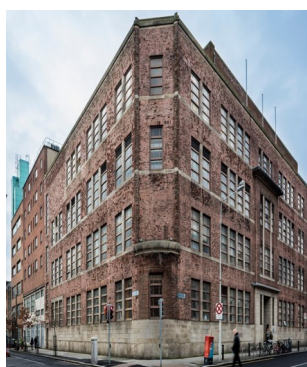
School thanks *Professor Brian Norton*

The School of Culinary Arts and Food Technology wishes to thank **Professor Brian Norton** (photo right side) for his continued support of our school's work during his term as **President of the Dublin Institute of Technology (DIT)**. Prof Norton continues to serve as Principle of our new **City Campus, TU Dublin**. The school also thanks Prof Norton for his hard work behind the scenes to ensure that our former institute moved smoothly towards our new designation as the **Technological University Dublin**. We thank you Brian for your work and we look forward to working with you in your new role.



The significant achievements of the school would not be possible without the generous and on-going support of our sponsors, we thank you all most sincerely.

Gold Plaque Sponsors



Innovative Supporters of Professional Industry Research, Education and Development

INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts concept** is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland.

The entity: Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding for the School through it's connectivity with the food industry** for the support of Ingredients, facilities, bursaries, professorship, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers.

Organise recruitment fairs for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for it's graduates.